



Astrolabe

Valleys

AWATERE VALLEY SAUVIGNON BLANC 2014

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown at the van Asch 'Redwood Pass' and Lissaman 'Trelawne Mid-East' vineyards.

LOCALITY

Lower Dashwood and central southern Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	1.7 g/l
pH	3.27
Titrateable Acidity	7.2 g/l

VITICULTURE

Climate A very warm and early season in Marlborough, with growing degree days well above the long-term average. Occasional rain and less blustery wind in the lead-up to harvest ensured plenty of groundwater and healthy vine canopies. Dry weather through early harvest gave way to rain at the end.

Soils Grown on gently undulating well drained deep silt loams, and moderately deep sandy loams of greywacke alluvium.

Vine Management Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Dates 1st and 11th April, 2014.

WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

TASTING NOTES

Colour/Appearance Pale straw with green highlights.

Aroma/Bouquet Blackcurrant leaf, lime zest, lemongrass and elderflower.

Palate Medium-bodied with white currants and preserved lemon, fresh herbs and a dry, savoury and weighty finish.

Cellaring Best enjoyed when young and fresh, but has the potential to age gracefully until early 2017.

Suggested Foods Summer salads, salmon, seafood, including green-lipped mussels.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.